

## Raw Bar

### OYSTERS

Freshly shucked oysters with two different sambals: bawang merah-sereh and ketumbar cabe hijau dressing \*\*

### SNAPPER CEVICHE

Snapper ceviche with shallot, chili, lemongrass, kaffir lime oil and celery \*\*

## Light & Bright

### LAWAR AYAM

NORTH BALI

Balinese spiced chicken salad with spinach, green papaya, snake bean and shredded coconut \*

### GADO-GADO

JAKARTA

Market green salad, cabbage, tofu, egg and pickles tossed in peanut sauce\*\*

### TEMPE KERING

WEST JAVA

Smoked eggplant, king trumpet mushroom, sweet crispy tempe, lettuce cups lettuce cups and fresh herbs (✓)

### ASINAN KELAPA

BOGOR, WEST JAVA

Indonesian slaw with sweet and tangy dressing topped with toasted coconut-chili flakes (✓) \*\*\*

## Golden & Crispy

### PERKEDEL JAGUNG

NORTH SULAWESI

Sweet corn fritter bites with scallion served with pineapple sambal \*\*

### TEMPE GORENG

WEST JAVA

Crispy tempeh tempura, sautéed vegetables, and sweet soya chili (✓)

### BEBEK GORENG

BANDUNG, WEST JAKARTA

Crispy local duck quarters with Kasih spice blend, galangal floss served with sambal hijau\*\*

## Soups & Curries

### SAYUR ASEM

JAKARTA

Hot and sour tamarind soup with seasonal vegetables, ginger and roma tomato (✓)\*

### RENDANG SAPI

WEST SUMATRA

Caramelized beef curry with sautéed spinach, pearl onion and fingerling potato\*\*

### SAYUR LODEH

EAST JAVA

Turmeric coconut curry with grilled squash, napa cabbage, pickled squash ribbons and chili oil (✓) \*

### LODEH AYAM

CENTRAL JAVA

Savory chicken curry, egg, chayote squash with sambal terasi and shrimp cracker\*\*

## Sambal Tasting

Sambal translates to spicy dip, almost every dish in Indonesia is served with one. We offer a five-course sambal sampler, which is recommended for the adventurous spicy folks. The sampler includes: turmeric pickles, assorted crackers and Zach Snack.

Sampler board is recommended for parties of two or more.

\*\*No substitutions\*\*

Available individually for \$2 each

Ranked from mild to hottest:

### SAMBAL NANAS

Pineapple, chili, garlic and fresh lime

### SAMBAL TOMAT

Tomato, chili, shallot, lemon basil and fresh lime

### SAMBAL HIJAU

Tomatillo, green chili, shallot, and kaffir lime leaf

### SAMBAL TERASI

Roasted shrimp paste, roasted fresno chili and roasted tomato

### SAMBAL DABU DABU

Heirloom tomatoes, shallot, lemon basil and birds eye chili

## Bar Snacks

### ASSORTED CRACKERS

Shrimp, garlic, tempe and poppyseed crackers

### TURMERIC PICKLES

Assorted vegetables in a turmeric pickle

### ZACH SNACK

Peanuts, spiced cashew, lime leaf and fried shallot

## Grilled & Roasted

### SATE AYAM

MADURA, EAST JAVA

Sweet soy glazed grilled chicken skewers with our signature peanut sauce \*

### AYAM RUJAK

CENTRAL JAVA

Grilled cornish hen with tangy tamarind coconut sauce\*\*\*

### PEPES IKAN COD

WEST JAVA

Santa Barbara lingcod marinated in red curry paste and lemon basil grilled in a banana leaf \*\*\*

### BABI GULING

BALI

Roast crackling pork belly, Balinese salad and chayote chicken broth \*

### SAMBAL MATAH BASS

BALI

Pan seared Baja striped bass with sambal matah served with pickled star-fruit \*\*

### IGA BAKAR

BALI

Twice braised and grilled short ribs with toasted coconut curry sauce

## Kuali & Sides

### NASI GORENG

Indonesian style fried rice with sambal terasi, seasonal vegetables and crispy egg noodles \*

### NASI KASIH

Special fried rice with roasted pork, chicken, sambal terasi and fried egg \*\*

### MIE GORENG

Stir-fried noodles with shitake mushrooms, fried egg and seasonal vegetables ✓ \*

### KANGKUNG

JAKARTA

Stir-fried morning glory with turmeric broth (✓)

### NASI PUTIH

Jasmine rice

### NASI KUNING

Coconut turmeric rice

### NASI MERAH

Red rice

mild

\*\*  
spicy

\*\*\*  
very spicy

✓  
vegetarian

(✓)  
vegan